

# Thanksgiving Menu



## Appetizers

Jumbo Shrimp Cocktail 16  
*four jumbo shrimp dressed with our home-style creole cocktail sauce*

Broiled Escargot 12  
*classically prepared in garlic-butter, herbs & white wine; served with crostini*

Jumbo Lump Crab Cakes 19  
*"east coast" style; served with sizzling sherry butter*

## Soup & Salads

Maine Lobster Bisque 11  
*finished with crème fraiche, chives*

Porter's House Salad 10  
*local goat cheese, hearts of palm, cherry tomato, sundried cranberries, candied walnuts, and house-made vinaigrette*

Classic Caesar Salad 10  
*crisp romaine, herb croutons, freshly shaved parmesan, & house-made anchovy dressing*

## Signature Steaks

Porter's Signature Grilled Pepperloin  
*our famous whole beef tenderloin is marinated and rolled in peppercorn herb mixture, grilled and sliced into medallions, and served with our signature mustard sauce*  
10 ounce 42

Grilled Filet Mignon  
8 ounce 45

Prime New York Strip  
12 ounce 41  
Ribeye  
14 ounce 41

## Chef Selected Entrées

Traditional Thanksgiving Turkey Dinner 39  
*maple brine turkey served with traditional dressing, roasted garlic mashed potatoes, green beans, cranberry sauce, and natural gravy*

Atlantic Salmon 32  
*served with mushroom orzo*

Pan Roasted Chicken 29  
*served with mushroom orzo and vegetable du jour*

## Additional Sides

Baked Potato 5 Crispy Fries 5 Creamed Spinach 6  
Roasted Brussels Spouts 6 Sautéed Mushrooms 7 Grilled Asparagus 8 Vegetable du Jour 8

*a 20% gratuity will be added to the bill for groups of six or more  
no split checks for groups of six or more*

